

Velva Schaden

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SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

EMPLOYMENT HISTORY

Sous Chef — Hermann Group (Nov 2023 - Nov 2025)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.
- Catered private events for up to 280 guests with 95%+ client satisfaction.

Private Chef — Connelly - Lynch (Apr 2017 - Jul 2019)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 100 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

French • Mediterranean • Asian Fusion

Kitchen Skills

Cost Control • Menu Design

Operations

Catering • Supplier Negotiation

Soft Skills

Training • Quality Control • Team Leadership • Time Management

ACADEMIC BACKGROUND

B.A. Hospitality Management, Pagac, Turner and Strosin Institute (2016)

PROJECTS

ultra apostolus - User-friendly directional encoding <https://windy-contrail.biz>

utroque desipio coniecto - Stand-alone mobile function <https://quiet-pension.com>

una - Networked responsive parallelism